



***In the Specification***

Please replace the paragraph beginning at page 2, line 21 and ending at page 2, line 28, of the specification, with the following paragraph:

Inventors repeated research and experiment to solve the problem. In result, the level of microorganism decreased by ~~blenching~~ blanching and soaking ginseng, jujube and chestnut in a mixed solution of an aqueous solution of calcium and an aqueous solution of an organic acid and whereby the quality of the resultant product improved. After the pretreatment, sterilization at high temperature/pressure and cooking in a fixed amount of water mixed with glucono delta lactone (GDL) was carried out to provide a process which satisfies the safety of the product. ~~And the~~ The final pH of the product was adjusted to about 5.0.

Please replace the paragraph beginning at page 3, line 17 and ending at page 3, line 23, of the specification, with the following paragraph:

pretreating ginseng, jujube and chestnut by ~~blenching~~ blanching and soaking in a mixed solution of a calcium solution and an organic acid solution; mixing pretreated ginseng, jujube and chestnut with raw material rice at a fixed rate and filling the mixture automatically in a heat-resisting plastic container; sterilizing the mixture at high temperature and high pressure; cooking with steam after adding a measured amount of liquid for cooking; and packaging the resultant cooked rice in a clean room.

Please replace the paragraph beginning at page 3, line 24 and ending at page 4, line 7, of the specification, with the following paragraph:

Preferably, the organic acid according to the invention is at least one selected from the group consisting of phosphoric acid, citric acid, and gluconic acid. Preferably, calcium according to the invention is at least one selected from the group consisting of calcium chloride and whey calcium, however the sort of calcium is not restricted if it can be used in food. Preferably, the concentration of the solution of organic acid and the solution of calcium according to the invention is 0.1 ~ 0.3% respectively. Preferably, according to the invention, the pretreatment step includes the steps of ~~bleaching~~ blanching ginseng in a 0.1 ~ 0.3% organic acid solution at 60 °C for 20 minutes after cutting the ginseng into fixed size pieces, and soaking jujube and chestnut in a mixed solution of a 0.1 ~ 0.3% calcium solution and a 0.1 ~ 0.3% organic acid solution at 25 °C for 1 hour after cutting into fixed size pieces, to reduce microorganism ~~level~~ levels and improve texture.

Please replace the paragraph beginning at page 4, line 17 and ending at page 4, line 24, of the specification, with the following paragraph:

According to the invention, a step of ~~bleaching~~ blanching ginseng in a 0.1 ~ 0.3% organic acid solution at 50 ~ 70 °C for 20 ~ 30 minutes is carried out to maintain the texture and reduce microorganism ~~level~~ levels. ~~And a~~ A step of soaking jujube and chestnut in mixed solution of a 0.1 ~ 0.3% calcium solution and a 0.1 ~ 0.3% organic acid solution at 25 °C for 1 ~ 1.5 ~~hour~~ hours is carried out to maintain the texture and reduce microorganism ~~level~~ levels. The raw material rice can include nonglutinous ~~Nonglutinous~~ rice, glutinous rice and black rice, ~~as raw material rice~~ that is mixed at a fixed rate, washed with purified water to remove impurities, and soaked in purified water for 1 ~ 1.5 hours.

Please replace the paragraph beginning at page 5, line 11 and ending at page 5, line 13, of the specification, with the following paragraph:

Steps of ~~bleaching~~ blanching ginseng in a 0.1 ~ 0.3% organic acid solution at 60 °C for 20 minutes and treating it with steam at 100 °C were carried out and microorganism ~~level~~ levels at each step ~~was~~ were measured.